

Daycare Food Code Requirements:

1. Zoning requirements must be met.

2. The floors, walls, and ceilings in all food-preparation, utensil-washing, and hand-washing areas shall be smooth, non-absorbent, and easily cleanable. Carpeting is prohibited in these areas as well as in toilet rooms. Walls shall be light colored. All bare wood surfaces in these areas must be sealed (i.e. epoxy enamel paint, polyurethane, etc.) Fissured, pinholed, or other deeply textured ceilings are prohibited. Installation of exposed horizontal utility lines and pipes on the floor of new or extensively remodeled establishments is prohibited. Cracks are to be sealed with silicone caulk.

3. Floor and wall junctures in areas of food preparation, utensil washing, food storage, walk-in coolers, toilet rooms, and dressing rooms must be covered. Note: Vinyl base may or may not meet this requirement depending upon the method of installation, therefore, it will be approved on a performance basis only. The top and bottom of the base must be sealed to the wall and floor, respectively, as to render the junction impervious to moisture. Silicone sealant (GE, Dow-Corning, etc.) is recommended for this application.

4. A potable water system shall be installed to preclude the possibility of backflow and back-siphonage. All hose bibs and faucets shall be protected against backflow and back-siphonage.

5. Facilities for the orderly storage of employees' clothing and personal belongings must be provided.

6. Doors to the outside must be tight-fitting to prevent entry of pests. Windows used for ventilation must be screened.

7. Hand-washing facilities must be installed in each food preparation area, as well as in or immediately adjacent to all restrooms. These lavatories must be equipped with hot and cold running water, mixing faucets, soap, sanitary towels, and waste receptacles. It is recommended that 2 water heaters be installed in new facilities, which includes one for the kitchen and one for other areas.

8. The dishwashing machine must be equipped with thermometers that constantly indicate the temperature of the wash and final rinse water. Adequate quantities of 180 degrees Fahrenheit water or an approved chemical sanitizing device must be provided for utensil sanitizing. Commercial, not domestic, dishwashers satisfy the above requirement. A dishwasher may be used in lieu of a three compartment sink.

9. A three (3) compartment sink must be provided for the cleaning and sanitizing of utensils and equipment. Sinks must be of adequate size to permit complete immersion of the article being sanitized. Adequate clean and soiled utensil storage areas (drainboards or dish carts) must be provided. Note: A three compartment sink may be required in addition to a dishwasher if in the sanitarian judges that the dishwasher is unable to accept the largest equipment or utensils.

10. Indicating thermometers must be located in the warmest area of each refrigerator in which perishable food is stored. Indicating thermometers must be located in the coolest area of each hot-holding equipment in which perishable food is held. An immersion type, metal-stemmed product thermometer that reads 0 degrees Fahrenheit to 220 degrees Fahrenheit must be provided to monitor internal food temperature.

11. All equipment not conveniently movable must be installed at least six (6) inches off the floor or otherwise sealed tightly thereto.

12. Lighting equivalent to twenty (20) footcandles must be provided over all food preparation areas, utensil washing areas, and in lavatory and toilet areas. At least ten (10) footcandles of light shall be provided in all other areas. Lights must be shielded from breakage in or over food storage, preparation, service, or display areas as well as in or over utensil washing and storage areas.

13. Sufficient ventilation shall be provided to keep rooms free of excessive heat, odors, fumes, condensation or smoke.

14. At least one utility sink or curbed cleaning facility with a floor drain shall be provided.

15. All construction not specifically mentioned above must be such as to provide convenient cleaning and sanitary conditions. Any changes to the plans submitted are subject to approval from this office.